

DINNERLY



Pumpkin and Caramelised Onion Ravioli with Tomato, Oregano and Feta



25 minutes



2 Servings

What's for dinner tonight? Plump pumpkin ravioli tossed in a quick tomato sauce and topped with crispy fried oregano. Yes, please! And it all comes together pronto – just the ticket for weeknight cooking.

WHAT WE SEND

- 1 red onion
- oregano
- 30g pepitas
- 400g diced tomatoes
- 325g pumpkin and caramelised onion ravioli ^{1,3,7}
- 50g feta ⁷

WHAT YOU NEED

- 2 garlic cloves
- 1½ tbs olive oil
- 2 tbs tomato paste
- 2 tsp sugar

TOOLS

- large saucepan
- medium deep frypan
- slotted spoon
- paper towel

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Egg (3), Milk (7). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 720kcal, Fat 38.8g, Carbs 64.4g, Proteins 25.7g



1. Prep ingredients

Bring a large saucepan of salted water to the boil for the ravioli. Thinly slice the **onion**. Crush or finely chop **2 garlic cloves**. Pick the **oregano** leaves, discarding the stems (see Make it faster).



2. Fry oregano

Put the **pepitas** in a cold medium deep frypan over medium heat. Toast, tossing, for 3-4 mins until evenly golden. Remove from the pan. Heat **1 tbs olive oil** in the pan over medium heat. Cook the **oregano leaves**, stirring, for 1 min or until crisp. Remove from the pan with a slotted spoon and drain on paper towel. Reserve the oil in the pan.



3. Simmer sauce

Return the pan to medium heat. Cook the **onion**, stirring, for 5 mins or until softened. Add the **garlic** and cook, stirring, for 30 secs or until fragrant. Add the **tomatoes**, **2 tbs tomato paste**, **2 tsp sugar** and **125ml (½ cup) water** and season with **salt and pepper**. Bring to the boil, then reduce the heat to medium-low and cook for 4-5 mins until slightly thickened.



4. Cook ravioli

Meanwhile, cook the **ravioli** in the pan of boiling water for 3 mins or until al dente. Drain. Add the ravioli to the sauce and gently stir to combine. Taste, then season with **salt and pepper**.



5. Serve up

Divide the **ravioli and sauce** among bowls. Top with the **pepitas**, crumble over the **feta** and sprinkle with the **fried oregano**. Drizzle with the **remaining olive oil** and enjoy!



6. Make it faster

We like the texture that the crispy fried oregano brings to this pasta dish, but if you're short on time, add the oregano to the sauce in Step 3 instead of frying it.